

ADELAIDA

ROSE

ADELAIDA DISTRICT - PASO ROBLES

2019

AROMA	Tangerine zest, Hibiscus flower, Rainwater on rocks Unfolding rosebud
FLAVOR	Sea spray, Tangerine zest, Clementine oranges, Crushed stone minerality
FOOD PAIRINGS	Baltimore style crab cakes; Vietnamese spring rolls with herbs and mint; Greek mezze platter
VINEYARD DETAILS	Anna's Vineyard 1400 - 1695 feet Calcareous Limestone Soil

Adelaida has seven organically-farmed vineyards in the coastal influenced Santa Lucia Mountain Range on the west side of the Paso Robles AVA. Situated on steep hillsides, these sites lie within the *Adelaida District*, a sub-appellation in the northwest corner of the wine region. With elevations ranging from 1400 - 2050 ft, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

Adelaida's Vineyards received roughly 24 inches of rain during the 2018-2019 winter, including a mid-May shower that delivered nearly an inch. A mid-March bud break led predictably to early vine vigor and dense canopy growth. A moderate summer where temperatures reached over 100 degrees for only one day was a welcome change to the 2018 growing season. The natural water retention of the clay-limestone soils in the Adelaida District allowed us to proceed through the vintage with limited utilization of well water. We began harvesting at night in late August, though the Mourvedre and Counoise were picked in September. The fruit was cluster sorted and immediately pressed off the skins utilizing a bladder press. The bladder press allows for minimal skin contact reducing the transfer of skin pigment into the juice. The juice was transferred to neutral oak barrels, fermented using native yeast cultures, and aged for four months on its lees.

The 2019 Rose is a complex wine with beguiling scents of hibiscus flower and tangerine zest that continues into sculpted flavors reminiscent of Clementine oranges, bergamot, and lavender. Serve this rose chilled poolside or at the dinner table, it is best enjoyed in the near term through 2021.



VARIETAL	54% Grenache, 22% Mourvedre 13% Cinsaut, 11% Counoise	COOPERAGE	Neutral oak barrels for 4 months
ALCOHOL	13.5 %	RELEASE	March 2020
CASES	500	RETAIL	\$28
